



SOCIAL OAK

CHOPHOUSE & WINE BAR

APPETIZERS

- * **BEEF TENDERLOIN SLIDERS**..... \$15
CARAMELIZED ONION & THYME HORSE RADISH SAUCE
(3; SERVES 1-2 GUESTS)
- * **SEARED DUCK**..... \$15
SEARED DUCK BREAST DRESSED WITH RED ONION JAM
(SERVES 1-3 GUESTS)
- * **LAMB CHOPS**..... \$14
ROSEMARY & GARLIC GLAZED WITH HOISIN SAUCE
(4; SERVES 1-2 GUESTS)
- STEAKON**..... \$13
NOT TO BE 'MISTEAKON' FOR BACON... HOUSE CURED & SMOKED
CUT BBQ GLAZED BACON
(SERVES 1-2 GUESTS)
- HURON CAKES** (LIKE CRAB CAKES)..... \$12
THREE LARGE WALLEYE CAKES LIGHTLY FRIED & SPICY MAYO
(3; SERVES 2-4 GUESTS)
- CRAB STUFFED AVOCADO**..... \$11
HALVED AVOCADOS STUFFED WITH CRAB STUFFING & TOPPED
WITH CAJUN MAYO SERVED WITH GARLIC TOAST (2 HALVES;
SERVES 2-4 GUESTS)
- CAJUN OR PLAIN CHICKEN STRIPS**..... \$9
BEER BATTERED & FRIED
- TRUFFLE FRIES**..... \$9
TOSSED IN TRUFFLE OIL, FRESH PARSLEY, PARMESAN & FRESH
GARLIC (SERVES 1-3 GUESTS)
- BRUSCHETTA**..... \$9
A FRESH TOMATO, BASIL, RED ONION & GARLIC SALAD WITH
TOASTED BREAD (SERVES 1-4 GUESTS)

SALADS

- CAESAR SALAD**..... \$11
TOSSED WITH CAESAR, PARMESAN & CROUTONS
STEAK +\$5 | SHRIMP +\$5 | SALMON +\$5 | CHICKEN +\$3
- SOCIAL WEDGE**..... \$7
ICEBERG, TOMATOES, BACON & BLUE CHEESE CRUMBLES

PASTAS

- CHICKEN MARSALA**..... \$15
LIGHTLY DUSTED CHICKEN BREAST, PAN SEARED & DEGLAZED
WITH MARSALA WINE SERVED ON FETTUCCHINI
- BROCCOLI FLORENTINE ALFREDO**..... \$15
SPINACH ARTICHOKE FLORENTINE, ALFREDO SAUCE TOSSED WITH
FETTUCCHINI & TOPPED WITH ROASTED BROCCOLI FLORETS
- SAUSAGE RIGATONI**..... \$15
HOUSE-MADE GROUND SAUSAGE, TOMATO REDUCTION, FRESH
BASIL & GRATED PARMESAN CHEESE

WRAPS

ALL WRAPS COME WITH CHIPS OR FRIES
SWEET POTATO FRIES \$3 | ONION RINGS \$4

- CHICKEN BACON RANCH**..... \$13
CRISPY CHICKEN, LETTUCE, TOMATO, FRIED ONION, AVOCADO
SPREAD, & CHIPOTLE RANCH
- BUFFALO CHICKEN**..... \$13
CRISPY CHICKEN, LETTUCE, TOMATO, FRIED ONION, AVOCADO
SPREAD, & BUFFALO SAUCE
- THE RAGIN' CAJUN**..... \$13
CRISPY CHICKEN, LETTUCE, TOMATO, FRIED ONION, AVOCADO
SPREAD, & CAJUN MAYO
- SOUTHWEST STEAK**..... \$13
SHAVED STEAK, LETTUCE, TOMATO, FRIED ONION, AVOCADO
SPREAD, CILANTRO & SOUTHWEST SAUCE

WATERWORLD

ALL ENTREES COME WITH A VEGETABLE & STARCH
ALL SANDWICHES COME WITH FRIES
CHIPS \$0 | SWEET POTATO FRIES \$3 | ONION RINGS \$4

- SCALLOPS**..... \$25
PAN SEARED & SERVED WITH WHITE WINE CREAM SAUCE
- SEA BASS**..... \$25
PAN SEARED, CHILEAN SEA BASS WITH LEMON CAPER BUTTER &
TOPPED WITH CARIART BLACK PEARLS
- * **BBQ SALMON**..... \$22
GRILLED SALMON TOPPED WITH BELL PEPPERS & SHRIMP;
GLAZED WITH BBQ SAUCE
- PERCH**..... \$20
TOSSED IN DRAKES, PAN SEARED OR BEER BATTERED &
DEEP FRIED
- MAHI MAHI**..... \$20
MACADAMIA NUT CRUSTED MAHI-MAHI
- COD**..... \$16
BEER BATTERED & FRIED
- * **AHI TUNA BURGER**..... \$15
SEARED FILLET ON A BRIOCHE BUN WITH LETTUCE, TOMATO,
& ONION DRESSED WITH SWEET CHILI AIOLI

CHOPHOUSE

ALL ENTREES COME WITH A VEGETABLE & STARCH
ALL SANDWICHES COME WITH CHIPS OR FRIES
SWEET POTATO FRIES \$3 | ONION RINGS \$4

- * **6 oz WAGYU BEEF TENDERLOIN**..... \$74
SEARED IN A CAST IRON PAN
- * **7 oz BEEF TENDERLOIN**..... \$27
- * **10oz RIBEYE**..... \$25
DRY-AGED 27-33 DAYS
- * **SEARED DUCK**..... \$23
SEARED DUCK BREAST DRESSED WITH RED ONION JAM
- * **10oz NEW YORK STRIP**..... \$24
DRY-AGED 27-33 DAYS
- * **CHOPHOUSE BURGER**..... \$14
GROUND DRY-AGED STEAK TRIMMINGS, LETTUCE, TOMATO, & ONION
ON A BRIOCHE BUN
BACON +\$1.5 | AVOCADO SPREAD +\$1.5 | CHEESE +\$0.50
- CHICKEN MARSALA**..... \$13
CLASSIC CHICKEN MARSALA TURNED SANDWICH TOPPED WITH
SHIITAKI MUSHROOMS SERVED ON BRIOCHE GARLIC BREAD
- * **FRENCH DIP**..... \$13
SHAVED DRY-AGED BEEF, CARAMELIZED ONIONS & SWISS CHEESE
SERVED ON A RUSTIC ROLL
- * **THE ITALIAN**..... \$13

HOW DO WE COOK OUR MEAT?



RARE	135 DEGREES
MEDIUM - RARE	140 DEGREES
MEDIUM	145 DEGREES
MEDIUM - WELL	150 DEGREES
WELL	155 DEGREES

Dessert

- BLUEBERRY COBBLER CHEESECAKE**..... \$8

